

A vertical banner with a dark blue background. The background is filled with stylized botanical illustrations in white, yellow, and light green. At the top left is a large daisy-like flower with a green center and yellow stamens. To its right is a large, textured leaf. Below the daisy are several smaller leaves and stems. At the bottom left is a small, dark, round object on a white stem. At the bottom right is a large, textured, yellowish-green object, possibly a pinecone or a large flower head. The overall style is graphic and modern.

At the Tea Lounge, we celebrate
refined rituals and timeless
traditions, inspired by the art of
afternoon tea and the elegance
of every moment.



TEA LOUNGE

ART OF CHOCOLATE WEEKDAY AFTERNOON TEA

Afternoon Tea at the Tea Lounge is a weekday ritual, inspired by the timeless elegance of English traditions. A curated selection of pastries and cocoa infused confections, crafted in collaboration with Valrhona, is paired with fine teas for an elegant celebration of chocolate's depth and artistry.

Monday to Friday
12pm to 5pm

Afternoon Tea Set with Tea and Coffee Selection

54 per adult
27 per child

Two Hours Free Flow Prosecco and Wines

Supplement per person: 50 per adult

Two Hours Free Flow Champagne and Wines

Supplement per person: 70 per adult

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask our team members

Prices are in SGD and subject to prevailing service charge and government taxes

ART OF CHOCOLATE WEEKDAY AFTERNOON TEA

FINGER SANDWICHES

- Cured Cucumber Sandwich [V, D]
- Devilled Mimosa Sandwich [D]
- Smoked Salmon Sandwich with Caviar [S]
- Smoked Roasted Chicken Sandwich [D]

SIGNATURE SCONES

SERVED WITH CHOCOLATE JAM, STRAWBERRY JAM,
CALAMANSI CURD AND CLOTTED CREAM

- Classic Plain [V]
- Manjari 64% Chocolate and Candied Orange Zest Scone [D]

QUICHE TROLLEY

- Locally Sourced Mushrooms Royale and Dark Chocolate
Quiche [V]

TEA CAKES AND PASTRIES

- Vanilla Moist Layer Cake
Dark Chocolate, Guanaja 70%
- Roasted Buckwheat Mandola
Milk Chocolate, Hukambi 53%
- Raspberry Cremeux and Coco Biscuit
White Chocolate, Opalys 33% Coco Mousse
- Cremeux and White Miso Tart
Matcha Inspiration Whipped
- Hazelnut Travel Cake
Plant Based Chocolate, Amatika 46%

A LA MINUTE

- Sweet Risotto

V - Vegetarian D - Dairy N - Nuts S - Seafood

Should you have any concerns regarding food allergies or
dietary restrictions, please enquire with our team.

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